

Smaller dishes designed to share....

EDAMAME - boiled soybeans w/ sea salt 8 V / VG / GF

LOTUS CHIPS - deep fried crispy lotus roots w/ sea salt flakes 8 V / VG / CT
b GF

MISO SOUP – seaweed, diced tofu & spring onion 6

KARAAGE CHICKEN STEAMED BUNS (2p) - bao style open buns w/ tender chicken pieces, salad, carrot, cucumber & chilli mayo sauce 21

PORK STEAMED BUNS (2p) – tender pork in open bao buns w/ salad, carrot, cucumber, fresh chilli, crushed nuts & sweet soy sauce 21

TEMPURA FISH STEAMED BUNS (2p) - juicy fish pieces in open bao buns w/salad, carrot,cucumber, & homemade tartare sauce 21

MISO EGGPLANT - grilled w/ dark miso, sesame seeds & green shallots 19
V / VG

CRUNCHY TEMPURA PRAWN (5P) - served w/ homemade otafuku sauce 17

JAPANESE SPRING ROLL (4P) - crunchy vegetable spring roll w/ homemade chilli sauce 15 V

SALT & PEPPER SQUID - fried in salt & pepper dusting, salt flakes & wasabi mayo 18

KARAAGE FRIED CHICKEN - tender chicken pieces w/ Kewpie mayo 18

SILKEN TOFU SALAD - w spring onion, ginger & vinegar dressing - 17

LARGE GREENWELL POINT PACIFIC OYSTERS - TEMPURA OR NATURAL
\$4 each * house specialty * GF

RAW BAR

ENTRÉE SASHIMI (9p) - trio of fresh fish of the day w/ soy sauce, pickled ginger & wasabi 23 **GF, V**

MAIN SASHIMI (18p) - trio of fresh fish of the day w/ 2 natural oysters, soy sauce, pickled ginger & wasabi 40 **GF, V**

SEARED SALMON NIGIRI (6p) - seared salmon w/ mayo, soy dressing and tobiko on top 24 * **house specialty** *

MIXED NIGIRI SUSHI PLATE (12p) - selection of fresh fish daily 28 **GF**

FUTO MAKI / LARGE ROLL

VEGETARIAN ROLL - vegetables, tofu curd, cucumber & avocado 22 **V, VG**

TERIYAKI CHICKEN ROLL - teriyaki chicken, cucumber, greens, mayo 23

DRAGON ROLL - crumbed prawn, cucumber w/ seared Salmon, crispy tempura flakes & chilli mayo 24 * **house specialty** *

SUMMER ROLL - fresh fish, avocado, topped w/ torched fish & mayo, soy dressing topped wakame salad 25 * **house specialty** * **GF**

HOSO MAKI / SMALL ROLL

TUNA ROLL - cooked tuna (spicy / not-spicy) w/ cucumber 13 **GF**

SALMON ROLL - raw salmon w/ avocado 13 **GF**

CUCUMBER OR AVOCADO ROLL - served w soy, wasabi & ginger 10 **V, VG, GF**

Larger dishes designed to share.....

VEG TEMPURA - crunchy battered local fresh vegetables served w/
homemade tempura sauce and minced radish 32 **V,VG**

SEAFOOD & VEG TEMPURA - crunchy battered vegetables, prawns &
fish pieces, served w/ homemade tempura sauce & minced radish 34

TERIYAKI CHICKEN - sliced chicken thigh served w/ salad garnish &
house made teriyaki sauce 32

YAKINIKU GRILLED STEAK – 300gm aged porterhouse steak grilled,
sliced & served w/ house made Yakiniku BBQ sauce, baby chat
potatoes w seasonal veg cooked between med rare & medium only 34

GRILLED TERIYAKI SALMON - fresh grilled Salmon fillet w/ house made
teriyaki sauce, lemon Yuzu mayo, greens, lemon & salad garnish 32

SIDES

SMALL RICE 4 V, VG, GF

LARGE RICE 6 V, VG, GF

UDON NOODLES W/ DASHI BROTH 6

SEAWEED SALAD - Wakame salad 8 V, VG

HOUSE SALAD - leafy greens w/ house dressing 9 V, VG

KIDS MEALS 14

For children aged up to 12 years old. All served w/ ice cream for dessert

TEMPURA FISH PIECES W RICE, SALAD & HOMEMADE TARTARE SAUCE

KANPAI FRIED CHICKEN PIECES W/ RICE, SALAD & KEWPIE MAYO

DESSERT

MOCHI ICE CREAM W/ SPICED PEAR, CHOC CRUMBLE & FRUIT SYRUP 16

STICKY DATE PUDDING W/ BUTTERSCOTCH SAUCE & GREEN TEA ICE CREAM
16

**AFFOGATO - VANILLA ICE CREAM W ESPRESSO & YOUR CHOICE OF EITHER
A BAILEYS OR KAHLUA SHOT TOPPED W SHAVED CHOCOLATE** 16

ICE CREAM - green tea, vanilla or black sesame 6

WELCOME TO KANPAI JAPANESE

We have designed a new and exciting menu that will bring to you new flavours and authentic Japanese dishes not seen in the local area before.

Our food is fresh and all dishes are cooked to order. When ordering please keep in mind that dishes will arrive at the table as they are ready from each individual section in the kitchen.

Food does not arrive all at the one time so it is a good idea to share your meals as a Tapas style of dining.

We do not split bills.

** weekends attract a 10% surcharge for dining & 15% for public holidays **
